

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	_11 August 2021									
	DAY	MONTH	YEAR							
Requested by:	Kevin Vargas, Comm	nunity Media and Constituent I	₋iaison							
1	NAME	Position								
Transmitted by:										
	ICE Denver Field Office Executive Review Unit									
	NAME	Position								
Were electronic files sent?										
YES ☑	$No \square$									
How many people are current	ntly being cohorted/qu	uarantined due to sickness?								
Number of people currently	cohorted/quarantined	l due to sickness:	30							
FORMAL COUNTS: 2.8	V. A.									
How many people were mos	st recently formally co	ounted in this facility?								
Number of people m	ost recently formally o	counted in the facility:	692							
How many people formally	counted in this facility	y describe themselves as the	e following gender?							
Female: 66										
Male: 626										
Nonbinary: 0										
Prefer not to say:	0									

How many people formally counted in this f	facility describe themselves as transgender?
Number of people that describe them	
How many people have been brought into the	ne facility this week?
Number of people brought into the fo	acility this week: 164
How many people have left the facility this	week?
Number of people who left the facilit	ty this week: 203
How many people and where did those who	left the facility go?
Released into community: unknow	vn
Formally removed from the United S	States: unknown
Moved to other facility: unknow	n
Other: unknow	n
How many people are currently being house	ed in the Annex?
Number of people who are being ho	
Female: 58	210
<i>Male:</i> 187	
COVID-19 CONFIRMED CASES*:	This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility:	33 624
ICE Detainees under COVID monitoring:	28 431
ICE Employees:	0 2
GEO Employees:	1 138
DOCUMENTS RECEIVED:	*See Supplemental Notes
Daily Kitchen Opening and Closing	
RECEIVED ☑	NOT RECEIVED □
Daily Foods Production Service Received	
Temperature Logs	NOT RECEIVED □
RECEIVED ☑	Not Received □
Law and Leisure Library Logs	
RECEIVED ☑	Not Received \square
Medical Staffing Update	N D =
RECEIVED ☑	NOT RECEIVED □

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on August 9, 2021. All population numbers current as of August 11, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of August 11, 2021:

- 1- Health Services Administrator
- 2- PA's
- 1- Medical Doctor
- 14 RNs
- 10 LPNs*
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for August 4, 2021- August 8, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

^{*}Medical staff change

COVID-19 UPDATES: Aurora Fire Department received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and one (1) positive case amongst the GEO staff. They have also reported 32 positive cases this week amongst the ICE detainees, and zero (0) cases amongst USMS detainees.
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of August 16, 2021.
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of August 12, 2021.
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended sofely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021 BREAKFAST	LUNCH	CYCLE 5 WEEK-AT-A-GLANG					
MONDAY	Oatmeal	Beef Patty on Bun	T-Ham Macaroni Cheese Casserol					
	Scrambled Eggs	Rice	Beans					
Jelly		Pinto Beans	English Peas					
	Biscuit	Spinach	Cornbread					
	Margarine	Lettuce	Margarine					
	Sugar	Mustard or Mayo	Applesauce Cake					
	Coffee	Fruit	Fortified Sugar Free Beverage					
	Milk 2 %	Fortified Sugar Free Tea						
TUESDAY	Dry Cereal	Fideo w/ Meat Sauce	Chicken Fried Steak					
	Pancakes	Carrots	Whipped Potatoes					
	Syrup	Green Salad	Cream Gravy					
	Turkey Ham	Dressing	Green Beans					
	Margarine	Garlic Bread	Dinner Roll					
	Sugar	Spice Cake						
	Coffee	Fortified Sugar Free Tea	Salad w/ Dressing					
	Wilk 2 %	1 ortified dugat tiee tea	Margarine					
WEDNESDAY	Farina	Tahitian Chicken	Fortified Sugar Free Beverage					
***********	Scrambled Eggs		Chicken Leg Quarter					
		Rice	Potatoes Augratin					
	Peppered Gravy	Green Beans	Mixed Vegetables					
	Biscuit	Pinto Beans	Beans					
	Margarine	Green Salad	Roll					
	Sugar	Dressing	Margarine					
	Coffee	Combread / Margarine	Cake					
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage					
THURSDAY	Rice and Raisins	Fajita w/ Tortillas	Turkey Salami					
	Pancakes	Grilled Onions & Peppers	Cheese, Sliced					
	Syrup	Spanish Rice	Macaroni Salad					
	Turkey Ham	Refried Beans	Corn Salad					
	Margarine	Salsa	Mustard / Mayo					
	Sugar	Garden Salad / Dressing	Lettuce & Onion					
	Coffee	White Cake	Bread					
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage					
RIDAY	Dry Cereal	Chicken Stir-Fry	Tuna Salad					
	Creamed Meat Gravy	Rice	Grilled Potatoes					
	Grilled Potatoes	Peas	Pinto Beans					
	Fruit	Com	Colesiaw					
	Biscuit / Margarine	Biscult	Ketchup					
	Sugar	Pudding						
	Coffee	-	Bread					
	Milk 2 %	Margarine	Fortified Sugar Free Beverage					
ATURDAY	Oatmeai	Fortified Sugar Free Tea						
ATORDAT		Chicken Patty	Salisbury Steak					
	Scrambled Eggs w/ T-Ham	Green Beans	Potatoes					
	Cinnamon Roll	Pinto Beans	Cabbage					
	Biscuit	Potato Salad	Mixed Vegetables					
	Jelly	Lettuce	Roll					
	Margarine	Onion	Chocolate Cake w/ Icing					
	Sugar	Bun	Margarine					
	Coffee	Fortifled Sugar Free Tea	Fortified Sugar Free Beverage					
	Milk 2 %							
UNDAY	Cream of Rice	Turkey Bologna	Red Beans & Polish Sausage					
	Eggs w/ Breakfast Sausage	Potato Salad	Rice					
	Salsa	Colesiaw	Hominy					
	Apple Coffee Cake	Lettuce	Tossed Salad					
	Tortillas	Onion	Dressing					
	Sugar	Bread	Tortillas					
	Coffee	Mustard or Mayo	White Cake					

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 08-08-01 Shift Checklist	A	M	PN	Л		Time Comme			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1	Let self-tike						1
Workers reported to work, no open sores		1		1		d			
no skin infections		1		~					
no diarrhea		V							
Kitchen is in good general appearance		1							
All kitchen equipment operational & clean		V		-					
All tools and sharps inventoried		1		1					
All areas secure, lights out, exits locked	Alberta			1					
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	1 0+		
Temperature according to manufacturer's specifications	Breakfast			150	180	>		1	
and chemical agent used in Final Rinse	Lunch				157	184			
			Ding	er	155	185			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+	200 I	pm	
Final Rinse Temps determined by chemical agent used	Breakfast			110	110			OFFN	
	Lunch		ch	114	118	20000			
			Dinn	er	112	115		200	
FREEZER and WALK-IN	Т	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-8.5	36.4		6.4	
Record temperatures, Freezer and Walk-ins				PM	-0	40.60	3	7.9	
DRY STORAGE	Temp	eratui	e 45-		Spice Room	Store Rm	-		
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas	PM			70	65				
Water Temps & Handwash Areas	AN 105-12		PN 105-1						
	112		105-1	20 I					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PI		: 3:10 A	M Time			
	No	Yes	No	Yes		Commi			
All areas secure, no evidence of theft		1							
Workers reported to work, no open sores		1				1			
no skin infections		v							-
no diarrhea		~		/					-
Kitchen is in good general appearance				/					
All kitchen equipment operational & clean		V							
All tools and sharps inventoried		-		1			-		
All areas secure, lights out, exits locked		100		/					+
DISH MACHINE	,	Гетр	eratur	·e	Wash 150+	Rinse 18	5U+		
Temperature according to manufacturer's specifications	Breakfast				150	183			
and chemical agent used in Final Rinse	Lunch				155	185			+
	Dinner				155	186			
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110		200 -	2050-5
Final Rinse Temps determined by chemical agent used			Break		111	112		200 ppm 200 ppm	
			Lunc		110	115		200	ppn
			Dinn		(10)			000	PP
FREEZER and WALK-IN	То			-	Freezer 0°F	115	137.31	200	PRO
	16	mper	ature		or below	Walk-in 35-40 °F		k-in 2 40 °F	1
Record temperatures, Freezer and Walk-ins				AM	-6	37.9	3		111-12-
Record temperatures, Freezer and Walk-ins				PM	-8.0	383	3	9.6	
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm	40	4	
Record temperatures Dry Storage Areas				AM	68	70			Ĭ į
Record temperatures, Dry Storage Areas				PM	70	70			Î
Water Temps & Handwash Areas	AM		PM						
-	105-120		.05-12						
10	117					-			

Signature, Cook Supervisor (AM)

08-07-21 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist	T AM	Г	PI		: 0340 AI			U	PM
	+	Yes	No	Yes		Comme	ents		
All areas secure, no evidence of theft	NO	\/	140	168		_			-
Workers reported to work, no open sores		V				_			
no skin infections		V							-
no diarrhea		/		/					+
Kitchen is in good general appearance		1		/					<u> </u>
All kitchen equipment operational & clean		1//		1		-			
All tools and sharps inventoried		V		1		1			
All areas secure, lights out, exits locked				/					-
DISH MACHINE	T	emne	eratur	·6	Wash 150+	Rinse 18	20.1		
Temperature according to manufacturer's specifications	Temperature Breakfast				Jor King				
and chemical agent used in Final Rinse	Lunch				100+ 1	yor min	9		1
	Dinner				151	19.6	U		
POT and PAN SINK					Wash 110 °F+	Pines 110	0303.1	200	-
Final Rinse Temps determined by chemical agent used	1,		Break			Rinse 110 °F+		200 ppm	
			Lunc		130.1	10-1		Too	man
			Dinn		110	112		200	ppu
				er	110	112	1	20D	Pan
FREEZER and WALK-IN	Tem	ıpera	ature		Freezer 0°F	Walk-in	Walk		.1.
Record temperatures, Freezer and Walk-ins				AM	or below	35-40 °F	35-4		
Record temperatures, Freezer and Walk-ins				PM	-10.3	216	39.		
DRY STORAGE	Tempera	afure			Spice Room	Store Rm	39.	0	
Record temperatures Dry Storage Areas	Tompera	atuit							
Record temperatures, Dry Storage Areas	AM			PM	66	68			1
personal, 21, Storage radas				1 1/1	70	70			
Water Temps & Handwash Areas	AM		PM	4					
I ombo or rightmant with the		- 10							
	105-120°	F 1	05-12	U OE I				- 1	

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Date: 8/5/2/				Time	:0245 A	M Tim	e:173D	PM
Shift Checklist	Al	M	Pl	M		Comm		
	No	Yes	No	Yes				
All areas secure, no evidence of theft		/						
Workers reported to work, no open sores		V		/				
no skin infections		V		/		;		
no diarrhea		V		/		1		
Kitchen is in good general appearance		V		/				
All kitchen equipment operational & clean		1		/				
All tools and sharps inventoried		V		1		1		
All areas secure, lights out, exits locked				/				
DISH MACHINE	T	emp	eratur	e	Wash 150+	Rinse 18	20+	
Temperature according to manufacturer's specifications	Breakfast			152	131	101	-	
and chemical agent used in Final Rinse	Lunch				155	1970		-
			Dinn		IET	1-9.4		- <u>, </u>
POT and PAN SINK	and the same of th				Wash 110 °F+	Rinse 110	°F+ 200	
Final Rinse Temps determined by chemical agent used			Break		130.6	130.2	MUU	ppm
			Lunc		110	170.2	- 10	UppN
			Dinn			1	_1(nxxto
FREEZER and WALK-IN	CID			CI	110	112	20	Oppm
FREEZER and WALK-IN	1 ei	nper	ature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2	
Record temperatures, Freezer and Walk-ins				AM	-9.8	36.3	35-40 °F	-
Record temperatures, Freezer and Walk-ins				PM	-6.4	384	39.9	-
DRY STORAGE	Temper	ratur			Spice Room	Store Rm	39.4	-
Record temperatures Dry Storage Areas	Pro			AM	68	1-0		-
Record temperatures, Dry Storage Areas	PM			68	58			
Water Temps & Handwash Areas	AM		PM	[
	105-120	°F 1	05-12			T)		
	113		120			1		

Signature, Cook Supervisor (AM) FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Date: $\sqrt{4/21}$				Time	0300 A	M Tim	e:12	30	PM
Shift Checklist	AM		PM			Comm	- Trees	00	
	No	Yes	No	Yes		,			-
All areas secure, no evidence of theft		V							
Workers reported to work, no open sores		/		1/					
no skin infections		V.		1					
no diarrhea		1		~					
Kitchen is in good general appearance		1		1					
All kitchen equipment operational & clean		1		1					_
All tools and sharps inventoried		1		1					
All areas secure, lights out, exits locked				/					-
DISH MACHINE	-	Гетр	eratur	e	Wash 150+	Rinse 18	507		1
Temperature according to manufacturer's specifications	Breakfast				157	181	יטנ		
and chemical agent used in Final Rinse	Lunch				1.0	101	n	Risuman	
Kel Research Shear Anna State Control	Dinner					المائلة			The state of the s
POT and PAN SINK					Wash 110 °F+	Rinse 110	olt/	200	dent in
Final Rinse Temps determined by chemical agent used			Break		130	++		200	ppm
			Lunc		128	132		200	PIM
			Dinn		120		7		ppm
FREEZER and WALK-IN	(III)			-	120	130	-	200	Ran
FREEZER and WALK-IN	1 e	mpera	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2	1
Record temperatures, Freezer and Walk-ins				AM	-11	37.6		40 °F	-
Record temperatures, Freezer and Walk-ins				PM	-9.4	38.5	25	3.3	-
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm	00	ر ۱۰۰	-
Record temperatures Dry Storage Areas				AM	368				-
Record temperatures, Dry Storage Areas				PM	70	70			
					70	20			
Water Temps & Handwash Areas	AM		PM						
	105-120		05-12						1
	110		111	V 1					-

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Date: 8/3/21 Shift Checklist	AM		PI	<u></u>		Comme	nts		ì
Simil Citating		Yes	No	Yes					
All areas secure, no evidence of theft		/		a gray					
Workers reported to work, no open sores		/		X					
no skin infections		/		X					
no diarrhea		V		X					
Kitchen is in good general appearance		1.		X					
All kitchen equipment operational & clean		/		X					
All tools and sharps inventoried		/		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	T	emp	eratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast				156	180			
and chemical agent used in Final Rinse	Lunch				155	10,00			
			Dinner		154	182)		
POT and PAN SINK	T	emp	perature		Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	134.4	134.0		200	Donm
		Lunch			115.	118		2001	or
			Dinr	ner	114	117		2001	gar
FREEZER and WALK-IN	Ten	nner	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	
		Por			or below	35-40 °F	3,5-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-11.6	38.3	30	1	
Record temperatures, Freezer and Walk-ins				PM	-718	374	3	8	
DRY STORAGE	Temper	atur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	6			
Water Temps & Handwash Areas	AM	OTC	PI			1			
	105-120	r	105-1	20 °F					
	113								

Signature, Cook Supervisor (AM)

DATE

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE MANAGER



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: O8 - OQ - Q \ Shift Checklist	1				: 03 00 (A)	M Tim	ie: /8	1)	PM
Simt Checklist	AM			<u>M</u>		Comm	ents		
All areas secure, no evidence of theft	No	Yes	No	Yes					
Workers reported to work, no open sores	-	/							
no skin infections	-	V		1					
no diarrhea		~		\triangle					
Kitchen is in good general appearance		V		X					
All kitchen equipment operational & clean		/							
All tools and sharps inventoried		1	-	1					
All areas secure, lights out, exits locked	# (C) * (A)			\(\)					
DISH MACHINE		Side in		/~					
Temperature according to manufacturer's specifications		Гетре			Wash 150+	Rinse 1	80 +		
and chemical agent used in Final Rinse	Breakfast				150	180			į
	Lunch				155	182			
POT and DAN CINIZ	Dinner				156	185			
POT and PAN SINK Final Rinse Temps determined by chemical agent used		empe			Wash 110 °F+	Rinse 110	°F+	200 ppm	
The asset minera of Citominal agent discu	Breakfast				lio	110		200 ppm	
	Lunch				112	115		200 i-P#	
			Dinn	er	111	117		70	P
FREEZER and WALK-IN	Ter	npera	ture		Freezer 0°F	Walk-in	Wal	k-in 2	
Record temperatures, Freezer and Walk-ins			_	13.6	or below	35-40 °F	35-4	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1856	364	36	3	
	Tomas	4		PM	-4.5	37.8	34	3.6	
Record temperatures Dry Storage Areas	Temper	rature			Spice Room	Store Rm			
Record temperatures, Dry Storage Areas				AM	68	68			
temperatures, Dry Biolage Aleas			<u></u> 1	PM	64	64			
Water Temps & Handwash Areas	43.5								
N#C	AM 105-120	OF 1.0	PM						
		1	05-12	0 °F					
A.A	105	1//	0_	4					
MAUL			/						
08-02-2	1		//	1),	1				,
nature, Cook Supervisor (AM)			11	1/	Cook Superviso				

CEO Aurora IGE 31 J. F. Dakland St

	Temperature °F
A-1	71.91
A-2	72.02
A-3	71.91
A-4	71.91
B-1	71.91
B-2	72.02
B-3	72.02
B-4	72.02
C-1	71.91
C-2	72.02
C-3	72.00
C-4	72.22
E-1	71.91
E-2	71.71
D-1	69.21
ISOLATION	70.00
PATIENT ROOM	73.01
INTAKE/RECEIVING	72.02
Tank Temp S-12	71.48

Tank Temp S-12 Present Value BOILER-3

Universal Input[1]
LAUNDRY ROOM MAU-2 and BOILER-4
Universal Input[13]

142.10

169.88



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, August 09, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
892	South-A	6816	orcupied		
7	South-B	68,1	104.2		
	South-C	72.5			
	South-D	70.6	104.3		
	South-E	68.7	occupied		
	South-F	70.9	104.3		
	South-G	70,9	104.2		
	South-L	74.5	1043		
	South-M	74.2	104,2		
	South-N	74.1	104.2		
	South-X	72.91	104,2		
	South-Y	729	104.2		
	South-Z	721	104.3		
	South SMU	74.5	105.1		
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.2	104.3	N/A	N/A
	MED ISO- Room 2	70.2	104.3	N/A	N/A
	MED ISO- Room 3	70.2	104.3	N/A	N/A
Į.	MEDICAL	N/A	N/A		•

PRINT:_	San	Hg-50-

SIGN:

A

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Intake

N/A

Monday, August 09, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

N/A

			7	T-1					
Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
8-9-21	A-1		104,1						
	A-2		109.1						
	A-3		1042						
	A-4		104,1						
	B-1		104.2 104.1						
	B-2		104.3						
	В-3		104.2						
	B-4		109.3 109.5 109.5 109.5 109.5						
	C-1		104.5						
	C-2		104.5						
	C-3		104,5						
	C-4		10415						
	D-1		104,1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		109,1						
1	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A

PRINT: Say Honsa					SIGN:				
Write Leg	ibly								
Medical Sl	nowers Te	mperature	Log						
	Name: Date					Date:			
					*				
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	729	73.1	73.0	72.8	73.0	72.8	71./		
Water:	104.3	104.3	104.3	1043	1043	1043	104.7		
Water:	104.3	<u> </u>	104.3	-	1043	 			

N/A N/A N/A